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MUNICIPAL ORDINANCES, RULES, AND REGULATIONS PERTAINING TO PUBLIC HEALTH.

BELLEVUE, OHIO.

MILK—PRODUCTION, CARE, AND SALE. (REGULATION, BOARD OF HEALTH, ADOPTED
MAR. 21, 1912.)

SEC. 1. *Permits.*—No one shall engage in the sale of milk or cream in the city of Bellevue, Ohio, ship same into the city for sale, or supply to others for use in the city, unless he shall first obtain a permit from the board of health so to do.

A fee of \$1 will be charged for each permit, except where milk is sold by private family keeping only one cow, in which case the fee will be 25 cents, and the same shall be credited to the sanitary fund. Permits shall be renewed annually in January. Permits issued after July 1 shall be charged at the rate of 50 cents for each permit, where the fee is \$1 per year, for use only during the second half of the year. On or before the 1st day of January permits will be issued by the board of health for the ensuing year to all applicants who comply with the provisions of these rules and regulations regulating the sale of milk or cream in the city of Bellevue, but before the issuance of any permit every vender or shipper of milk or cream shall make application therefor upon a printed form, provided by the board for that purpose, on which shall be stated:

1. The name, residence, post-office address, and location of the business place or places of the applicant.

2. The number of cows from which milk is obtained for sale, and the kind of food which the cows are given.

3. If the applicant buys part or all of his milk supply, the names and addresses of all persons from whom he obtains milk or cream.

4. If the applicant be a shipper of milk or cream into the city, he shall, in addition to the above, state the route of his shipments.

SEC. 2. *Inspection for permits.*—The board will not issue any permit unless it is satisfied, after inspection, with the cleanly and sanitary condition of the stables, cows, wagons, store, or place of business of the applicant therefor, and with all the utensils used by him from which his milk or cream is obtained; and that the food given the cows is pure and wholesome; and that all persons engaged in the care and handling of the milk are free from any contagious diseases, and that said persons use due cleanliness in their work.

SEC. 3. *Applications for permits.*—All applications for permits shall be signed by the applicant, and when received by the clerk of the board of health shall be placed on file and the name of such applicant shall be entered in a book of registration kept for such purpose. As soon as possible after an application is received at the health office for a permit to sell milk, the health officer shall visit the dairy or place of business of such applicant and make such observation and gather such information as will enable the board to properly consider such application. Should the applicant live at such distance from the city of Bellevue as to make it impracticable for the health officer to visit such dairy premises, such applicant shall furnish evidence, satisfactory to the board, of the sanitary condition of his dairy before he will be given a permit to ship milk or cream to the city.

SEC. 4. *Revoking permits.*—If, after issuing a permit to sell milk or cream, the board of health shall become satisfied that the provisions of this subdivision of the sanitary code are being violated, it will at once revoke the permit issued to such person or persons, and no new permit will be issued until all insanitary conditions have been rectified and all other provisions of this subdivision of the sanitary code are complied with.

SEC. 5. Anyone doing business under a permit from board of health who shall change the location of such business without notifying the health office of such change shall have such permit revoked without further notice.

SEC. 6. *Milk tickets.*—If dairymen or other persons offering milk for sale use tickets, as representatives of value, these tickets must be in coupon form and must be destroyed after once using.

SEC. 7. *The stable and surroundings.*—The surroundings to the stable must be kept in a sanitary condition. Cows must not be allowed to stand in manure and filth.

SEC. 8. All parts of stable except floors and windows must be painted in some light color or whitewashed at least twice a year. Stables must be kept free from dirt, dust, cobwebs, and odor. Manure and urine must be removed from stable at least twice daily, and if not taken to field daily must be moved at least 30 feet from stable and placed where cows can not get into it. Manure must not be thrown out through stable windows. If horses are kept in same stable, a tight partition should separate them from cattle. No other animals or fowls will be allowed in cow stable. Floors must not be laid less than 1 foot higher than outside surface level, so that good drainage can be procured; floors must be constructed of asphalt, concrete, or brick, with surface flushed with cement, or of wood, water tight. They must be kept in good repair at all times, and also constructed with a gutter not less than 12 inches wide and 6 inches deep, a 4-foot walk back of cows, and not less than a 20-inch manger in front. (Front half of cow stall may be made of clay.)

Ceiling must be dust tight and kept free from cobwebs.

Light: At least 3 square feet of unobstructed window glass must be provided per cow and equally distributed; at least 500 cubic feet of space must be provided for per cow; windows must be left partially open if no other method of ventilation is provided for. Stable yard must be well drained and kept clean.

SEC. 9. *Cows* must be kept clean; manure litter, etc., must not be allowed to become caked and dried on them. They must not be allowed to stand in nor wade through filth and manure. The bedding must be kept sweet and clean at all times and of sufficient quantity to protect the animals from lying in filth.

SEC. 10. *Feed and water.*—Cows must be fed on clean, dry feed, neither decayed, moldy, dusty, distillery waste nor starch waste. If malt is fed it must not be fed when sour.

Pure running spring water or ordinary well or cistern water, free from contamination, pumped in clean tanks, must be provided.

SEC. 11. *Milkers.*—The milkers must thoroughly wash and wipe their hands and wipe with damp cloth the cows' udders before they begin milking. They must not use pails, cans, strainers, etc., unless they have been thoroughly washed in hot water and soap, or hot water and soda and afterwards sterilized with boiling water or steam. Care must be taken that the seams of the vessels are thoroughly cleaned with a brush. They must refrain from milking or handling milk in any way when in themselves or their families there is even a suspicion of any contagious or infectious disease, such as smallpox, scarlet fever, diphtheria, tuberculosis, or the like.

SEC. 12. *Handling the milk.*—Immediately after milking, the milk shall be removed from the stable into a milk room screened from flies and other insects, aerated and cooled to at least 50° temperature, and put into perfectly clean bottles or cans. Dairymen who use both bottles and cans in delivering milk shall not fill bottles nor expose the contents of any can, nor refill any can, while on their delivery route.

SEC. 13. The milk house or milk room must be located and constructed to the satisfaction of the board of health. It must be kept clean at all times and free from any odor.

SEC. 14. *Care of cans or bottles.*—(a) All cans or bottles used in the distribution of milk must be thoroughly cleaned, either by hot water and soap or hot water and soda, or other alkalies, rinsed and sterilized by boiling water or steam before they are again used as receptacles for milk. Extreme care must be exercised in cleaning the faucets to cans by use of a brush.

(b) Milk cans must be washed and cleansed immediately after the milk or cream is emptied therefrom, and in no case shall the washing be later than 24 hours after the receipt of the can.

(c) No person shall use a milk bottle for other than milk purposes.

SEC. 15. *Quality of milk.*—No person shall bring into the city for sale, or shall sell or offer for sale any milk:

(a) Containing more than "88 per cent" of water or fluids.

(b) Containing less than "12 per cent" of milk solids.

(c) Containing less than "3 per cent" of milk fats.

(d) From which any part of the cream has been removed.

(e) Having a specific gravity of less than one and twenty-nine thousandths (1.029).

(f) Containing any dirt, foreign matter, or sediment.

(g) Containing any boracic or salicylic acid, formaldehyde, or other foreign chemicals.

(h) Containing any pathogenic bacteria.

(i) Containing bacteria of any kind more than 500,000 per cubic centimeter.

(j) Drawn from any cow having a communicable disease or showing clinical symptoms of tuberculosis, or from a herd which contains any diseased cattle, or are afflicted with or have been exposed to any communicable disease.

(k) Drawn from any cow within 15 days before or 12 days after parturition.

(l) Drawn from any cow which has been fed on garbage, refuse, swill, moist distillery waste, or other improper food.

(m) Having a temperature, or which has been kept at a temperature, higher than 50° F.

(n) Which has existed or has been kept under conditions contrary to the provisions of this code.

(o) No milk shall be kept, sold, or offered for sale drawn from cows suffering with sore and inflamed udders and teats, or from cows diseased.

Provided that the subdivisions *a*, *b*, *c*, and *d* of this section shall not apply to milk sold under the name of "skimmed milk."

SEC. 16. *Retailers.*—All persons having or offering for sale milk or cream shall at all times keep the names and addresses of the dairymen from whom the milk on sale was obtained posted up in a conspicuous place wherever such milk may be sold or offered for sale. If skimmed milk is kept or offered for sale, each and every container of such milk shall be plainly marked with the words "Skimmed milk," in letters not less than 1 inch in height.

SEC. 17. *Skimmed milk.*—(a) No person shall bring into the city for sale or sell or offer for sale milk from which the cream has been removed, either in part or in whole, unless on two sides of the container from which such milk is sold there appears in red letters not less than 1 inch in height the words "Skimmed milk."

(b) No person shall bring into the city for sale or sell or offer for sale any so-called skimmed milk containing less than $9\frac{3}{10}$ per cent of milk solids.

SEC. 18. *Storage.*—(a) No person shall ship or store any milk in any basement, cellar, refrigerator, milk house, dairy, or other place unless such place is in a thoroughly sanitary condition as regards light and ventilation and free from odors. Windows and doors shall be provided from May 1 to October 1, inclusive, with sound screens of mesh sufficiently fine to keep out flies and other insects.

(b) No person shall store any milk in any basement, cellar, refrigerator, milk house, dairy, or other place which is within 15 feet of any water-closet or privy vault or cesspool or any horse or cow stable or any chicken or poultry yard or coop.

SEC. 19. *Milk-delivery wagons.*—(a) No one shall use any vehicle for the delivery of milk in the city of Bellevue which has not painted thereon in legible roman letters not less than 3 inches in height, and on both sides of the vehicle in a conspicuous place, the name and location of his dairy and the number of his permit, and if such vender sells skimmed milk, each and every container of skimmed milk shall have the words "Skimmed milk" thereon in plain letters not less than 1 inch in height.

(b) Every person using in the sale or distribution of milk a delivery wagon or other vehicle shall keep the same at all times in a cleanly condition and free from any substance liable to contaminate or injure the purity of the milk, and from May 1 to October 1 shall have and keep over such delivery wagon or other vehicle a covering of canvas or other material so arranged as to thoroughly protect the contents thereof from the rays and heat of the sun.

SEC. 20. *Sealed container; wholesale delivery.*—No person or dealer shall sell, offer for sale, or deliver any milk, buttermilk, whey, sour milk, skimmed milk, cream, Dutch cheese, or other milk product in quantities exceeding 1 gallon, unless the can or receptacle containing the same is securely sealed by lock and chain, wire, or other contrivance equally efficient: *Provided, however,* That the persons or dealer engaged exclusively in the wholesale delivery or sale of milk, buttermilk, whey, sour milk, cream, skimmed milk, Dutch cheese or other milk products from wagons not carrying milk for retail customers, may deliver the same from unsealed cans or receptacles: *And provided further,* That said wagon or wagons shall have inscribed conspicuously thereon in plain letters, not less than 3 inches in height, the words "Wholesale delivery."

SEC. 21. *Original container.*—No person or milk dealer shall sell, deliver, sell or offer to sell, or keep for sale in stores milk or cream in quantities less than 1 gallon, unless delivered and kept in the original package or container. (Exception: Original packages of not greater capacity than 1 quart may be broken for sale if the unsold portion is kept in the original package, properly closed.) The compartment where milk or cream is kept shall be separated by an impervious water and odor proof partition from all other compartments of any ice box or refrigerator. Neither milk nor cream shall be kept in the same compartment with any other foodstuffs, except butter and cheese.

SEC. 22. *Milk plants.*—(a) Construction: Floors must be made of asphalt, cement, or other smooth vitrified substance, laid so as to allow ready drainage; walls and ceiling shall be smooth, tight, and kept painted in some light color; window space shall be equivalent to 10 per cent floor space.

(b) Equipment: Must be arranged and constructed so it can be easily and efficiently cleaned. All piping used to convey milk must be of the sanitary taken down form. Windows and doors from May 1 to October 1 must be provided with sound screens of mesh sufficiently fine to keep out flies and other insects. Building and equipment must be kept clean at all times and free from odors.

SEC. 23. *Contagious diseases.*—(a) Should scarlet fever, smallpox, diphtheria, typhoid fever, tuberculosis, or other dangerous or infectious disease occur in the family of any dairyman or among any of his employees, or in any house in which milk is kept for sale, or in the family or among the employees of any person who ships milk into the city for sale, such dairyman, such vendors or shippers of milk shall immediately notify the health officer of the facts of the case, and the health officer shall at once investigate and order the sale of such milk stopped or sold under such regulations as he thinks proper.

(b) Should dairymen, vendors, or shippers of milk fail to notify the health officer when contagious diseases exist in their families or in the families of their employees,

or who, after such information is given the health officer, fail to obey his directions, the health officer shall seize and destroy all milk sent into the city by such persons, and he shall, when acting in good faith, be held harmless in damages therefor in any suit or demands made.

(c) In delivering milk to families in which there exists any of the above-named contagious or infectious diseases the dairyman shall not enter, neither shall he permit any of his milk bottles or vessels to be taken, into such houses, but shall pour such milk as each family wishes into vessels furnished by such family.

SEC. 24. *Milk inspectors*.—The milk or dairy inspector, the health officer or any person authorized by the board of health, may examine all dairy herds, utensils for handling milk, of all dairymen or other persons engaged in selling or shipping for sale milk or cream to the city of Bellevue. These inspectors shall have power to open any can, vessel, or package containing milk or cream, whether sealed (locked) or otherwise, or whether in transit or otherwise, and take samples of the milk or cream for testing or analysis; and if, upon inspection, the milk or cream is found to be filthy, or the cans or other containers are in an unclean condition, the said inspector may then and there condemn the milk or cream as deemed by him to be filthy and pour the contents of such bottles, vessels, or packages upon the ground forthwith, and he shall, if done in good faith, be held harmless in damages therefor, in any suit or demand made.

SEC. 1. *Cream*.—No person shall bring into the city for sale or shall sell or offer for sale any cream unless such cream is produced from milk which must conform to all the rules and regulations of this code, relating to milk, nor unless such cream be kept at or below 50° F., free from foreign substances, and shall not contain more than 1,000,000 bacteria per cubic centimeter, and shall not contain less than 16 per cent of milk fat.

CHICAGO.

MILK—PRODUCTION, CARE, AND SALE (ORDINANCE ADOPTED AUG. 14, 1912).

SEC. 1. That sections 1273 and 1274 of the Chicago Code of 1911 be, and are hereby, repealed and that the following ordinance be substituted therefor:

"1273. All milk sold or kept for sale to be pasteurized, unless inspected, and the temperature of said milk during storage and transportation regulated. It shall be unlawful for any person, firm, or corporation to transport into the city of Chicago, or to transport or deliver from point to point within the city, milk, cream, skim milk, or buttermilk for human consumption which is of a higher temperature than 60° F., provided that after June 1, 1914, it shall be unlawful for any person, firm, or corporation to transport into the city of Chicago, or to transport from point to point within the city, or to deliver any milk, cream, skim milk, or buttermilk for human consumption which is of a temperature higher than 55° F.

All milk, cream, skim milk, or buttermilk sold, offered for sale, exposed for sale, or kept with the intention of selling, or used in the manufacture of ice cream, within the city of Chicago, shall be pasteurized in a manner as hereinafter provided, unless such milk, cream, skim milk, or buttermilk is of the kind or grade hereinafter defined as "inspected."

A. *Inspected milk*.—"Inspected" milk, cream, skim milk or buttermilk shall be produced in dairies that have been inspected and approved by the commissioner of health.

Any person, firm, or corporation, producing and selling, or producing and offering for sale or for delivery in the city of Chicago, or any person, firm, or corporation engaged in the bottling or receiving and handling in bulk of such milk, cream, skim milk, or buttermilk shall make a written application to the commissioner of health, stating the name and residence of the applicant and the location and description of the premises where such milk is to be produced, bottled, or handled.

The commissioner of health shall thereupon make, or cause to be made, an inspection of the premises, cows, and the milk produced, and the manner of handling the milk,